



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 13 April 2020
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison
NAME POSITION

Transmitted by: Christopher Jones, AOC
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

0

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

525

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

As of Monday 4/13

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

SUPPLEMENTAL NOTES:

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing.

Current status of staff and hiring:

- 1-Health Services Administrator
- 1-Assistant Health Services Administrator
- 1. Medical Administrative Assistant
- 14-RN's
- 12-LPN's
- 1-MD, additional MD in clearance process
- 2-PA's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 4-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1-Dental Assistant
- 5-Agency RN's

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 4/6-4/10 were provided. Each dorm averaged from 3-5 detainees accessing the library

COUNTS:

6 detainees in Restrictive Housing Unit

COVID-19 UPDATES:

2 ICE personnel in Aurora Contract Detention Facility confirmed COVID-19 tested positive

POD A3 is no longer in cohort.

No COVID-19 cases for Detainees

3 confirmed COVID-19 cases for GEO staff

GEO staff are not considered federal employees since they are employeeed through a private company. Therefore, GEO employees are not counted as ICE employers. These COVID cases won't be seen on ICE.gov nor on government statistics. ICE is reporting GEO cases to tri-county, and they will also give Congressman Crow's office updates on GEO cases moving forward.

ICE has started to move detainees to open spaces – ICE goal is to get the jail population down to 75% of what the numbers are normally are

PERSONAL PROTECTIVE EQUIPMENT (PPE):

Per ICE: ICE has a limited amount of PPE. ICE is using PPE when GEO staff is going outside the facility or bringing back detainees into the facility. When removals happen, detainees have PPE upon leaving the facility. ICE is trying to use the amount of PPE in the best way ICE thinks it can be used right now. The use of PPE during work hours is at the discretion of each employee.

LAUNDRY:

Schedule of the Laundry Services were provided. See attachement

Congressman Crow's office sent a follow up letter to the Mar. 17th letter regarding COVID-19 procedures and protocols. A response hasn't been received yet.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2019		CYCLE 1	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH		DINNER
MONDAY	Dry Cereal Scrambled Eggs Diced Potatoes Tortilla Salsa Margarine Sugar Coffee Milk 2 %	Chicken Leg Quarter Cream Gravy Whipped Potatoes Carrots & Peas Pinto Beans Margarine Fruit Cobbler Fortified Sugar Free Tea		Fideo w/ Meat Sauce Green Beans Tossed Salad Dressing Garlic Bread Fruit Fortified Sugar Free Beverage
TUESDAY	Dry Cereal French Toast Syrup Turkey Sausage Margarine Sugar Coffee Milk 2 %	Stir-Fry Mixed Vegetables Rice Tossed Salad Dinner Roll Margarine Fortified Sugar Free Tea Dressing		T-Ham Macaroni Cheese Casserole Beans Cabbage Combread Margarine Brownie Fortified Sugar Free Beverage
WEDNESDAY	Farina Coffee Cake Turkey Sausage Fruit Sugar Coffee Milk 2 % Margarine	Beef and Bean Burrito Spanish Rice Hominy Salsa Cheese Combread / Margarine Tossed Salad / Dressing Fortified Sugar Free Tea		Polish Sausage Refried Beans Grilled Potatoes Salsa Tortilla Peaches Fortified Sugar Free Beverage
THURSDAY	Cream of Rice Pancakes Syrup T-Ham, Sliced Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortilla Grilled Onions & Bell Pepper Spanish Rice Salsa Garden Salad/Dressing Refried Beans White Cake / Iced Fortified Sugar Free Tea		Chicken Patty Green Beans Corn Potatoes Margarine Roll Fortified Sugar Free Beverage
FRIDAY	Oatmeal Scrambled Eggs Cream Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Taco Meat Corn Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea		Tuna Salad Potato Wedges Mixed Vegetables Shredded Lettuce / Dressing Bread Ketchup Yellow Cake Fortified Sugar Free Beverage
SATURDAY	Dry Cereal Fried Eggs Bread / Margarine Fresh Fruit Jelly Sugar Coffee Milk 2 %	Chicken Salad Vegetarian Beans Corn Salad Lettuce Bread Pineapple Cake Fortified Sugar Free Tea		Salisbury Steak w/ Gravy Rice Greens Salad w/ Dressing Combread Margarine Fortified Sugar Free Beverage
SUNDAY	Oatmeal Scrambled Eggs Creamed Meat Gravy Diced Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Turkey Ham, Sliced Potato Salad Coleslaw Lettuce Onion Slice Bread Salad Dressing Mustard Fortified Sugar Free Tea		Beef and Bean Burrito Spanish Rice Refried Beans Salsa Lettuce Dressing Cheese Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4-6-20

Time: 0700 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores		✓		✗	
no skin infections		✓		✗	
no diarrhea		✓		✗	
Kitchen is in good general appearance		✓		✗	
All kitchen equipment operational & clean		✓		✗	
All tools and sharps inventoried		✓		✗	
All areas secure, lights out, exits locked				✗	
DISH MACHINE	Temperature		Wash 150+ Rinse 180+		
Temperature according to manufacturer's specifications	Breakfast		152 182		
and chemical agent used in Final Rinse	Lunch		153 185		
	Dinner		159 187		
POT and PAN SINK	Temperature		Wash 110 °F+ Rinse 110 °F+ 200 ppm		
Final Rinse Temps determined by chemical agent used	Breakfast		112 115 200ppm		
	Lunch		110 112 200ppm		
	Dinner		159 121 200ppm		
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below Walk-in 35-40 °F Walk-in 2 35-40 °F		
Record temperatures, Freezer and Walk-ins	AM		-0.9 36 38		
Record temperatures, Freezer and Walk-ins	PM		-5 35 39		
DRY STORAGE	Temperature 45-80 °F		Spice Room Store Rm		
Record temperatures Dry Storage Areas	AM		62 64		
Record temperatures, Dry Storage Areas	PM		64 63		
Water Temps & Handwash Areas	AM 105-120 °F		PM 105-120 °F		
	172		170		work order in to fix

K. Mat 4/6/20
Signature, Cook Supervisor (AM) DATE

A. Rev
Signature, Cook Supervisor (PM)

B. Vazquez 4/8/20
FOOD SERVICE MANAGER DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 06, 2020			MONDAY			BREAKFAST		CYCLE: 1			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Fengon	Dry Cereal	1 cup	2 BX	0340	RT	VEGETARIAN	Dry Cereal	1 c	49 sw	0	
Edwin	Scrambled Eggs	1/2 cup	5 BX	0220	178		Scrambled Egg	1/4 c	178	179 sw	0
Rux	Diced Potatoes	1/2 cup	1 BX	0220	181		Steam Potato	1/2 c	181	181 sw	0
Chloe	Tortilla	2 each	2 BX	0330	RT		Bread	1 sl	RT	4 ff	0
Anne	Salsa	1/2 cup	1 BX	0330	40		Salsa	1/2 c	40	4 pns	0
OMar	Margarine	1 pat	1 BX	0330	40		Margarine	1 pat	39	1 BX	0
Karin	Sugar	2 pkts	1/4 BX	0330	RT		Sugar Sub	2 pkts	RT	96 sw	0
Yang	Coffee	8 oz	0.35	0330	189		Canned Fruit	1/2 c	RT	44 sw	0
	Milk 2%	8 oz	604	0440	40		Coffee	8 oz	189	0.35	0
							Milk 2%	8 oz	40	604	0
SERVICE DOCUMENTATION											
First cart out: 0445											
Last cart out: 0545											
Signature: V. Martinez											
MEAL TRAY SET UP											
Salsa packets Eggs											
Dry cereal tortilla											
Baker											

Meal Count Documentation			
Population	Staff		
Population - ICE	582		
MARSHALLS	56		
Call Backs	2		
Test Trays	2		
		Labeled & Refrigerated	Yes No
		Johnny Sack Meal Counts	Yes No
		Test Sacks	Yes No
		Labeled & Refrigerated	Yes No
		HS SNACK	Sack meal
		Protein 1 oz	TEST
		Bread 2 slices	
		HYPER CALORIC	CALL BACK
		Protein 2 - 2oz	
		Bread 4 slices	
		Cookie 1 each	TOTALS
		Drink 1 each	

Portions verified by:			
Signature: V. Martinez			
Cook Supervisor			
Signature: V. Martinez			
Food Service Manager			
Johnny Sack			
Proteins 2 - 2oz			
Bread 4 slices			
Fruit 1 each			
Drink 1 each			

Prepared by:			
Johnny Sack			
Proteins 2 - 2oz			
Bread 4 slices			
Fruit 1 each			
Drink 1 each			

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: April 06 2020

MONDAY			LUNCH		CYCLE: 1					
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Guthrie	Chicken Leg Qtr	4 oz	33 pens	0630	1980	VEGETARIAN	Baked Chicken - No Skin	1980	13 pens	-
Ngon	Cream Gravy	1/4 cup	105	0700	1900	27 Peanut Butter	Salad	1940	1 pen	-
Nelson	Whipped Potatoe	1/2 cup	100	0630	1830	3 oz	Whip Potato	1830	10 pens	-
Sergio	Pinto Beans	1 cup	150 lbs	0530	1851		Pinto Beans	1851	11 pens	2 pens
Hong	Peas & Carrots	1/2 cup	305	0830	1801		Peas & Carrots	1800	6 pens	1 pen
Quinn	Margarine	1 pat	105	0800	35					
Farley	Fruit Cobbler	1/2 cup	12 pens	0930	RT	Bread	Diet Dressing	RT	44 pens	-
Nelson	Unsweetened Tea	8 oz	40	0800	40	4 slices	Margarine	RT	105	-
							Peas & Carrots Fruit	RT	3 pens	-
							Unsweet Tea	40	40	-
SERVICE DOCUMENTATION										
Portions verified by: <u>Reyes</u>										
Signature: <u>Reyes</u> Cook Supervisor										
Signature: <u>B. Reyes</u> Food Service Manager										
Meal Count Documentation										
Population 582 Staff 18										
Population - ICE 524										
MARSHALLS 56										
Call Backs 10										
Test Trays 1										
Labeled & Refrigerated (Yes) No										
Johnny Sack Meal Counts										
HS SNACK										
Sack meal										
TEST										
Protein 1 oz										
Bread 2 slices										
HYPER CALORIC										
CALL										
BACK										
Protein 2 - 2oz										
Bread 4 slices										
TOTALS										
Cookie 1 each										
Drink 1 each										
Labeled & Refrigerated Yes No										
Test Sacks										
Peas + Carrots										
Fruit 1000000										
Washed P w/g 10000										
Chicken										
Bean										

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: April 06 MARCH 02, 2020

MONDAY				DINNER		CYCLE: 1				
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Sandara	Fidelo	1/2 cup	2 bins	1400	187°	VEGETARIAN	Fidelo	1 c	26 in	0
Sandara	w/ Meat Sauce	1/2 cup	7 Pns	1100	201°	Cheese	w/ Meat Sauce		7 Pns	0
Rodriguez	Green Beans	1/2 cup	7 Pns	1200	203°	3 oz	Green Beans	1 c	7 Pns	0
Alam	Tossed Salad	1/2 cup	3 bins	1400	37°	Fidelo	Tossed Salad	1 c	36 in	0
Li	Dressing	1 oz	3 CS	1400	RT	1 cup	Diet Dressing	1 pkt	1 CS	0
Islam	Garlic Bread	2 slices	8 Pns	1400	RT	Meatless Sauce	Bread	1 sl	8 Pns	0
Hossain	Fruit	1/2 cup	6 Pns	1400	38°	1/2 cup	Margarine	1 pat	1 CS	0
	Drink w/Vit C	8 oz	40 CS	1300	33°		Canned Fruit	1/2 c	6 Pns	0
							Unsweet Drink	8 oz	34°	1
<div> <div>Portions verified by:</div> <div> <div>Signature: <u>A. Rany</u></div> <div>Cook Supervisor</div> </div> <div> <div>Signature: <u>B. Jany</u></div> <div>Food Service Manager</div> </div> </div>										
<div> <div>Meal Count Documentation</div> <div> <div>Population 583</div> <div>Population - ICE 527</div> <div>MARSHALLS 56</div> <div>Call Backs 6</div> <div>Test Trays 2</div> </div> <div> <div>Labeled & Refrigerated</div> <div>Yes</div> <div>No</div> </div> </div>										
<div> <div>First cart out: 1600</div> <div>Last cart out: 1630</div> <div>Signature: <u>A. Rany</u></div> </div>										
SERVICE DOCUMENTATION										
MEAL TRAY SET UP										
<div> <div>G. Beans</div> <div>Salad</div> <div>Fruit</div> </div>										
<div> <div>Bread</div> <div>Fidelo</div> <div>Sauce</div> </div>										



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4-7-20

Time: 0200 AM **Time:** 1810 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		155		184
and chemical agent used in Final Rinse	Lunch		154		182
	Dinner		160		190
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		112		115
	Lunch		114		116
	Dinner		110		114
FREEZER and WALK-IN	Temperature		Freezer 0°F	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-2	36	38
Record temperatures, Freezer and Walk-ins	PM		-2	39.9	37.7
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	60	
Record temperatures, Dry Storage Areas	PM		63	63	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F	work order in		
	175	170			

Signature, Cook Supervisor (AM) K. [Signature] 4/7/20 DATE

Signature, Cook Supervisor (PM) A. [Signature]

Signature, Food Service Manager B. [Signature] 4/8/20 DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 07, 2020			TUESDAY			BREAKFAST		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Raldo	Dry Cereal	1 cup	3 BX	0330	RT	VEGETARIAN	Bran Flakes 1 c	RT	495w	0
ELVIN	French Toast	2 slices	10 BX	0345	172	French Toast	French Toast 1 s	172	10 BX	0
Anne	Syrup	1/4 cup	2 YZ	0330	RT	4 slices	Diet Syrup 1/4 c	RT	495w	0
Fengyang	T-Sausage Links	2 each	2 YZ	0230	171	25 Peanut Butter 1 oz	TSausage Link 2 sl	171	5 pks	0
Francisco	Margarine	1 pat	1 BX	0330	40		Margarine 1 pat	40	1 BX	0
DIVIN	Sugar	2 pkts	Y4 BX	0330	RT		Sugar Sub 2 pks	RT	99 ind	0
Raldo	Coffee	8 oz	0.35	0345	182		Coffee 8 oz	182	0.35	0
Yang	Milk 2%	8 oz	0.03	0410	40		Milk 2 % 8 oz	40	0.03	0
							Canned Fruit 1/2 c	40	49	0
SERVICE DOCUMENTATION										
Portions verified by: <u>L. Martinez</u> Staff 2										
Meal Count Documentation										
Population - ICE 025										
MARSHALLS 57										
Call Backs 2										
Test Trays 2										
Labeled & Refrigerated										
Yes No										
Johnny Sack Meal Counts										
Sack meal										
TEST										
HS SNACK										
Protein 1 oz										
Bread 2 slices										
HYPER CALORIC										
Protein 2 - 2oz										
Bread 4 slices										
Cookie 1 each										
Drink 1 each										
TOTALS										
Labeled & Refrigerated										
Yes No										
MEAL TRAY SET UP										
Fruit Syrup										
Cereal										
French toast										

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 07, 2020			TUESDAY			LUNCH		CYCLE: 1			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Jean Fatachini	Stir Fry	4 oz	130 lbs	0500	197°	VEGETARIAN 187° Beans 1 cup	Baked Chicken	4 oz	171°	N/A	
	Mixed Vegetables	1/2 cup	6 case	0600	195°		Mix Vegetable	1 c	195°	6 case	2 per
	Rice	1/2 cup	1.5 case	0530	191°		Rice	1/2 c	191°	1.5 case	1 per
	Tossed Salad	1/2 cup	2 case	0930	39°		Tossed Salad	1 c	39°	2 case	N/A
	Dressing	1 oz	1 1/4 case	0900	RT		Diet Dressing	1 pkt	RT	1 1/4 case	N/A
Owner	Dinner Roll	1 each	2.5 case	0700	RT	Dinner Roll 2 each	Dinner Roll	1 ea	RT	2.5 case	N/A
	Margarine	1 pat	1 case	0900	39°		Margarine	1 pat	39°	1 case	N/A
	Unsweat Tea	8 oz	30 case	0830	37°		Canned Fruit	1/2 c	39°	2 1/2 case	N/A
						2 pats	Unsweat Tea	8 oz	37°	30 case	N/A
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION					
Signature:	Cook Supervisor		Population 682		Staff 5		First cart out: 10:00				
Signature:	Food Service Manager		MARSHALLS 57		Labeled & Refrigerated		Last cart out: 11:15				
			Call Backs 2		Yes No		Signature				
			Test Trays 2		Johnny Sack Meal Counts		MEAL TRAY SET UP				
Prepared by:	Johnny Sack	HS SNACK	Sack meal	TEST	Mixed Vegetables						
	Proteins	2 - 2oz	Protein	1 oz	Tossed Salad						
	Bread	4 slices	Bread	2 slices	Rice						
	Fruit	1 each	HYPER CALORIC	CALL	Dinner Roll						
	Drink	1 each	BACK	BACK	Star Fry						
			TOTALS		Labeled & Refrigerated						
			1 each		Yes No						

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 07, 2020			TUESDAY			DINNER		CYCLE: 1			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Sandoval	T-Ham and	1 cup	13 PMS	1300	103°	VEGETARIAN	T-Ham &	1 c	193°	13 PMS	1
Sandoval	Macaroni Cheese					Macaroni	Macaroni Cheese		184°		
Gomez	Beans	1 cup	12 PMS	1100	204°	and Cheese	Beans	1 c	204°	12 PMS	0
Barahona	Cabbage	1/2 cup	8 PMS	1400	199°	1 cup	Cabbage	1 c	199°	8 PMS	1
Singh	Cornbread	1 piece	2 bags	1400	RT						
Rodriguez	Margarine	1 pat	1 c	1400	37°		Margarine	1 pat	37°	1 c	0
Hossain	Brownie	1 piece	2 bags	1400	RT		Canned Fruit	1/2 c	RT	1 c	0
	Drink w Vit C	8 oz	400s	1300	33°		Unsweet Drink	8 oz	36°	1	0
<div> <div>Portions verified by:</div> <div> <div>Signature: A. Remy</div> <div>Cook Supervisor</div> <div>Signature: B. Dargatz</div> <div>Food Service Manager</div> </div> </div> <div> <div>Meal Count Documentation</div> <div> <div>Population 542</div> <div>Population - ICE 525</div> <div>Call Backs MARSHALLS</div> <div>Test Trays</div> </div> </div> <div> <div>Staff</div> <div> <div>Labeled & Refrigerated</div> <div>Yes No</div> </div> </div>											
<div> <div>Prepared by:</div> <div> <div>Johnny Sack</div> <div>Proteins 2 - 2oz</div> <div>Bread 4 slices</div> <div>Fruit 1 each</div> <div>Drink 1 each</div> </div> </div> <div> <div>Meal Tray Set Up</div> <div> <div>Johnny Sack</div> <div>Meal Counts</div> <div>Test Sacks</div> <div>Labeled & Refrigerated</div> <div>Yes No</div> </div> </div>											



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4-8-20

Time: 0215 AM **Time:** 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		152		181
and chemical agent used in Final Rinse	Lunch		154		183
	Dinner		151		183
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		112		115
	Lunch		114		115
	Dinner		111		112
FREEZER and WALK-IN	Temperature		Freezer 0°F	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-3.2	36	38
Record temperatures, Freezer and Walk-ins	PM		-4.3	37.2	38.3
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	64	
Record temperatures, Dry Storage Areas	PM		60	64	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	178	165			

[Signature] 4/8/20
Signature, Cook Supervisor (AM) DATE

[Signature] 4-8-20
Signature, Cook Supervisor (PM)

[Signature] 4/9/20
FOOD SERVICE MANAGER DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 08, 2020				WEDNESDAY		BREAKFAST		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Anne	Farina	1 cup	187	0850	162	VEGETARIAN	Farina 1 c	187	12 pns	2
Jangan	Turkey Sausage	2 oz	162	0830	256x	Eggs 2 each	Turkey Sausage 2 oz	162	5 pns	1
EVIN	Coffee Cake	1 piece	RT	DB	18 pns	Coffee Cake	Bread 2 sl	RT	615	1 1/2
icad	Fruit	1/2 cup	40	DB	63x	2 pieces	Diet Jelly 1 pkt	RT	52nd	0
Manday	Margarine	1 pat	40	0830	13x	Margarine	Margarine 1 pat	40	16x	0
Dunungo	Sugar	2 pkts	RT	0830	RT	Margarine	Canned Fruit 1/2 c	40	52nd	0
Naveha	Coffee	8 oz	184	0830	Y43x	1 pat	Sugar Sub 2 pkts	RT	104nd	0
Young	Milk 2%	8 oz	40	0840	607	Fruit	Coffee 8 oz	184	035	6
			RT			1/2 cup	Milk 2% 8 oz	40	607	0
<div> <div>Portions verified by:</div> <div> <div>Signature: <i>[Signature]</i></div> <div>Cook Supervisor</div> </div> <div> <div>Signature: <i>[Signature]</i></div> <div>Food Service Manager</div> </div> </div>										
<div> <div>Meal Count Documentation</div> <div> <div>Population 589</div> <div>Population -ICE 532</div> <div>MARSHALLS 57</div> <div>Call Backs 2</div> <div>Test Trays 2</div> </div> <div> <div>Labeled & Refrigerated</div> <div>Yes</div> <div>No</div> </div> </div>										
<div> <div>MEAL TRAY SET UP</div> <div> <div>Fruit</div> <div>50% 1607</div> <div>50% 1607</div> </div> </div>										
<div> <div>Johnny Sack</div> <div> <div>Proteins</div> <div>Bread</div> <div>Fruit</div> <div>Drink</div> </div> <div> <div>2 - 2oz</div> <div>4 slices</div> <div>1 each</div> <div>1 each</div> </div> </div>										
<div> <div>TEST</div> <div>CALL</div> <div>BACK</div> <div>TOTALS</div> </div>										
<div> <div>Labeled & Refrigerated</div> <div>Yes</div> <div>No</div> </div>										

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 08, 2020

WEDNESDAY

LUNCH

CYCLE: 1

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Cowan Gondoy Tom Francis Remos Munoz	Burrito, Beef/Bean	4 oz	10 bx	0900	189°	VEGETARIAN	Ground Turkey	4 oz	1 case	N/A
	Spanish Rice	1/2 cup	1.5 case	0530	195°	Cheese Burrito	Rice	1/2 c	1.5 case	1 bag
	Hominy	1/2 cup	6 case	0600	193°	4 oz	Hominy	1/2 c	6 case	N/A
	Salsa	1/4 cup	4 case	0900	39°	Hominy	Salsa	1/2 c	4 case	N/A
	Cheese	1 oz	2 case	0830	39°	Hominy	Tortilla	2 ea	4 case	N/A
	Salad	1/2 cup	2.5 case	0915	39°	1 cup	Margarine	1 pat	1 case	N/A
	Dressing	1 oz	1.25 case	0930	RT		Garden Salad	1 c	2.5 case	N/A
	Cornbread	1 each	1.5 case	0930	RT		Diet Dressing	1 pat	N/A	N/A
	Margarine	2 pats	1 case	0915	39°		Canned Fruit	1/2 c	N/A	N/A
	Unsweet Tea	8 oz	30 case	0400	37°		Unsweet Tea	8 oz	30 case	N/A

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Staff 15

Population 589

Signature:

Cook Supervisor

Population ICE 532

Food Service Manager

MARSHALLS 57

Signature:

Call Backs 24
Test Trays 2

Call Backs 24

Labeled & Refrigerated

Yes

Signature

Last cart out: 11:15

First cart out: 10:00

Prepared by:

Johnny Sack

HS SNACK

Johnny Sack Meal Counts

MEAL TRAY SET UP

Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each

Protein	1 oz
Bread	2 slices
HYPER CALORIC	
Protein	2 - 2oz
Bread	4 slices
Cookie	1 each
Drink	1 each

TEST

Test Sacks

Spanish Rice

Salad Cheese

Hominy

TOTALS	
1 each	
1 each	

Labeled & Refrigerated

Yes

Cornbread

Beef/Bean Burrito

Salsa

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 08, 2020			WEDNESDAY			DINNER		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Kerene/Rey/Hell	Polish Sausage	4 oz	700	Done	170	VEGETARIAN	Hamburger	4 oz	1 pan	
	Refried Beans	1 cup	300	Done	190	Cheese	Beans	1 c	1 pan	2 pan
	Grilled Potatoes	1/2 cup	100	Done	165	3 oz	Carrots	1 c	1 pan	
	Salsa	1/2 cup	400	Done	38		Margarine	1 pat	52 p to	
	Tortilla	2 each	300	Done	RT	Grill Potatoes	Salad	1/2 c	1 pan	
	Canned Fruit	1/2 cup	600	Done	30	1 cup	Diet Dressing	1 pkt	52	
	Drink w Vit C	8 oz	1500	Done	40	Tortilla	Tortilla	1 ea	1 tub	
Portions verified by:			589 Meal Count Documentation			SERVICE DOCUMENTATION				
Signature:	Cook Supervisor	Population	Staff							
Signature:	Food Service Manager	Population - ICE	57	532						
			Call Backs	2	Labeled & Refrigerated					
			Test Trays	2	Yes					
Prepared by:	Johnny Sack	HS SNACK	Sack meal	Johnny Sack Meal Counts	MEAL TRAY SET UP					
Proteins			2 - 2oz	1 oz	TEST					
Bread			4 slices	2 slices						
Fruit			1 each	HYPER CALORIC	CALL BACK					
Drink			1 each	2 - 2oz						
			Bread	4 slices						
			Cookie	1 each	TOTALS					
			Drink	1 each						
			Labeled & Refrigerated			Sausage + Tortilla				



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4-9-20

Time: 0149 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		/	
no skin infections		X		/	
no diarrhea		X		/	
Kitchen is in good general appearance		X		/	
All kitchen equipment operational & clean		X		/	
All tools and sharps inventoried		X		/	
All areas secure, lights out, exits locked				/	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		152		182
and chemical agent used in Final Rinse	Lunch		155		185
	Dinner		155		185
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		112		115
	Lunch		110		112
	Dinner		110		112
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-2		36
Record temperatures, Freezer and Walk-ins	PM		-3.1		38.3
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		63		64
Record temperatures, Dry Storage Areas	PM		65		70
Water Temps & Handwash Areas	AM 105-120 °F		PM 105-120 °F		
	175		171		

[Signature]
Signature, Cook Supervisor (AM)

4/9/20
DATE

[Signature] 4-9-20
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

4/9/20
DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 09, 2020			THURSDAY			BREAKFAST		CYCLE: 1			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Tengyang Juel	Cream of Rice	1 cup	50#	0400	130	VEGETARIAN 17c Eggs 2 each	Bran Flakes	1 c	52.5w	0	
Anne	Pancakes	2 each	10 ea	0330	143		Pancakes	2 ea	10 ea	0	
Mario	Syrup	1/4 cup	2 1/2 Bx	0330	RT		Diet Syrup	1/4 c	RT	52.5w	0
Anne	Turkey Ham, Slice	2 oz	70#	0220	160		Turkey Ham	2 oz	160	70#	0
Alex	Margarine	1 pat	13x	0330	40		Canned Fruit	1 1/2 c	40	52.5w	0
Amay	Sugar	2 pks	1/4 Bx	0330	RT		Margarine	1 pat	40	13x	0
Yang	Coffee	8 oz	0.30	0330	184		Sugar Sub	2 pks	RT	104	0
Wanna	Milk 2 %	8 oz	006	0500	40		Coffee	8 oz	194	0.30	0
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION					
Signature: L. Martinez			Population 588			First cart out: 0500					
Cook Supervisor			Population - ICE 531			Last cart out: 0545					
Signature: B. Bagnall			MARSHALLS 57			Signature L. Martinez					
Food Service Manager			Call Backs 3								
			Test Trays 3								
Prepared by:			HS SNACK			MEAL TRAY SET UP					
Proteins			Protein 1 oz			Team					
Bread			Bread 2 slices			Dietary					
Fruit			HYPER CALORIC								
Drink			Protein 2 - 2oz								
			Bread 4 slices								
			Cookie 1 each			Cream of Rice					
			Drink 1 each			Pancakes					
			TOTALS								

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 09, 2020			THURSDAY			LUNCH		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Francis	Fajitas	4 oz	140 lbs	0700	188.1	VEGETARIAN	Fajita Meat 4 oz	188.1	7 pan	—
	Grilled Onions	1/4 cup	1 bag	0800	188.1	38 Cheese	Grill Onions 1/4 c	188.1	—	—
	Grilled Peppers		3 cs	0800	188.1	3 oz	Grill Peppers	188.1	—	—
Quinn	Refried Beans	1 cup	150 lbs	0600	1700		Pinto Beans 1 c	1700	11 pan	4 pan
Monaghan	Spanish Rice	1/2 cup	50 lbs	0800	1650	Spanish Rice 1 cup	Salsa 1/2 c	RT	4 pan	—
Medina	Salsa	1/2 cup	4 cs	0930	RT		Tortilla 1 ea	RT	3 cs	—
Brown	Tortilla	2 each	3 cs	0830	RT		Garden Salad 1/2 c	RT	10 pan	—
Quinn	Garden Salad	1/2 cup	3 1/2 cs	0830	40	Tortilla 4 each	Diet Dressing 1 pkt	RT	52 pan	—
Quinn	Dressing	1 oz	2 cs	0800	RT		Fresh Fruit 1 ea	40	1 pan	—
Quinn	White Cake/ Icing	1 piece	11 pan	0930	RT		Unsweet Tea 8 oz	40	40	—
Quinn	Tea	8 oz	140	0800	40					
<p>Portions verified by:</p> <p>Signature: <i>Rene</i> Cook Supervisor</p> <p>Signature: <i>B. J. Jorgensen</i> Food Service Manager</p>										
<p>MEAL COUNT DOCUMENTATION</p> <p>Population 588</p> <p>Population - ICE 531</p> <p>MARSHALLS 57</p> <p>Call Backs 7</p> <p>Test Trays 2</p> <p>Labeled & Refrigerated (Yes) No</p> <p>Johnny Sack Meal Counts</p> <p>HS SNACK</p> <p>Protein 1 oz</p> <p>Bread 2 slices</p> <p>HYPER CALORIC</p> <p>Protein 2 - 2oz</p> <p>Bread 4 slices</p> <p>Cookie 1 each</p> <p>Drink 1 each</p> <p>TOTALS</p>										
<p>SERVICE DOCUMENTATION</p> <p>First cart out: 1030</p> <p>Last cart out: 1135</p> <p>Signature: <i>Rene</i></p>										
<p>MEAL TRAY SET UP</p> <p>Salad</p> <p>Rice</p> <p>Fajitas</p> <p>Salsa</p> <p>Beans</p> <p>Tortilla - Cake</p>										

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 09, 2020			THURSDAY			DINNER		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
<i>Atwell/Eagan</i>	Chicken Patty	4 oz	500	1430	165	VEGETARIAN Green Beans 1 cup Corn Potatoes 1 cup Roll Margarine Potatoes 1 cup Canned Fruit Unsweet Drink	Baked Chicken 4 oz	165	10pm	1/2
	Green Beans	1/2 cup	500	1200	160		Green Beans 1 c	160	7pm	
	Corn	1/2 cup	500	1200	160		Corn 1/2 c	160	7pm	1/2
	Potatoes	1/2 cup	15x	1100	165		Potatoes 1/2 c	165	8pm	1/2
	Roll	1 each	400	1500	RT		Roll 1 ea	RT	400	
	Margarine	1 pat	100	1400	38		Margarine 1 pat	38	16x	1/2
Drink w Vit C		8 oz	1500	1200	40	Roll - 2 each	Unsweet Drink 8 oz	40	15	
<div>Portions verified by:</div> <div> <div>Signature: <i>Atwell</i></div> <div>Signature: <i>B. Vongyue</i></div> </div> <div> <div>Population 588</div> <div>Population - ICE 531</div> <div>MARSHALLS 57</div> <div>Call Backs 8</div> <div>Test Trays 2</div> </div> <div> <div>Meal Count Documentation</div> <div>Staff 10</div> <div>Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</div> <div>Johnny Sack Meal Counts</div> <div>Test Sacks</div> <div>Labeled & Refrigerated <input type="checkbox"/> Yes <input type="checkbox"/> No</div> </div>										



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4/10/20

Time: 0230 AM **Time:** 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked		X		X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		156		188
and chemical agent used in Final Rinse	Lunch		155		185
	Dinner		158		190
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		176		178
	Lunch		180		180
	Dinner		173		173
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-25	37.1	38.4
Record temperatures, Freezer and Walk-ins	PM		-1.6	37.9	37.4
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		65	75	
Record temperatures, Dry Storage Areas	PM		63	63	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	176	178			

Signature, Cook Supervisor (AM) 2 Han 4/10/2020 DATE

Signature, Cook Supervisor (PM) A. Penning

FOOD SERVICE MANAGER B. Vazquez 4/13/20 DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 10, 2020				FRIDAY			BREAKFAST		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Marian	Oatmeal	1 cup	25	0306	187	VEGETARIAN	Oatmeal 1 c	187	1500	300	
Elvin	Scrambled Eggs	1/2 cup	56	0200	187	Peanut Butter 1 oz	Turkey Sausage 2 oz	187	600	0	
Augustine	Cream Gravy	1/2 cup	1.50	0330	180		Bread 2 sl	RT	100	0	
Joel	Biscuit	1 each	1.00	0330	RT		Diet Jelly 2 pkts	RT	10	—	
Everyone	Margarine	1 pat	1.00	0200	32		Margarine 1 pat	32	—	—	
Pablo	Sugar	2 pkts	1.00	0200	RT		Canned Fruit 1/2 c	RT	—	—	
—	Coffee	8 oz	300	0200	187		Sugar Sub 2 pkts	RT	—	—	
—	Milk 2%	8 oz	630	0200	33		Coffee 8 oz	187	—	—	
—	—	—	—	—	—		Milk 2% 8 oz	33	—	—	
<div> <div>Portions verified by:</div> <div> <div>Signature: <u>[Signature]</u> Cook Supervisor</div> <div>Signature: <u>[Signature]</u> Food Service Manager</div> </div> </div> <div> <div>Meal Count Documentation</div> <div> <div>Population 585</div> <div>Staff 0</div> </div> </div>											
<div> <div>First cart out: 0505</div> <div>Last cart out: 0600</div> <div>Signature: 222</div> </div>											
MEAL TRAY SET UP											
<div> <div>Sugar</div> <div>Egg</div> <div>Cream Gravy</div> </div>											
<div> <div>Biscuit</div> <div>Oatmeal</div> </div>											
<div> <div>Johnny Sack 30+</div> <div>Proteins 2 - 2oz</div> <div>Bread 4 slices</div> <div>Fruit 1 each</div> <div>Drink 1 each</div> </div>											
<div> <div>HS SNACK</div> <div>Protein 1 oz</div> <div>Bread 2 slices</div> <div>HYPER CALORIC</div> <div>Protein 2 - 2oz</div> <div>Bread 4 slices</div> <div>Cookie 1 each</div> <div>Drink 1 each</div> </div>											
<div> <div>TEST</div> <div>CALL</div> <div>BACK</div> <div>TOTALS</div> </div>											
<div> <div>Test Sacks 2</div> <div>Labeled & Refrigerated Yes</div> <div>No</div> </div>											
<div> <div>Johnny Sack Meal Counts</div> <div>Labeled & Refrigerated Yes</div> <div>No</div> </div>											

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 10, 2020				FRIDAY			LUNCH		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Francis	Taco Meat	1/2 cup	140 lb	0630	1700	VEGETARIAN	Ground Turkey 4 oz	188.3	1 pan	—	
Oumar	Corn	1/2 cup	120 lb	0800	170.5	Cheese 3 oz	Corn 1.2 c	140.5	5 pan	—	
Medina	Pinto Beans	1 cup	120 lb	0630	181.0		Pinto Beans 1 c	181.0	9 pan	—	
William	Salsa	1/2 cup	4 pan	0930	RT		Salsa 1 1/2 c	RT	4 pan	—	
Gidema	Shredded Lettuce	1/4 cup	10 pan	0800	40	Pinto Beans 1.5 cups	Shred Lettuce 1 c	40	6 pan	—	
Philomena	Shredded Cheese	1/4 cup	5 pan	0730	40					—	
TJO	Tortillas	2 each	30s	0900	RT		Tortilla 1 ea	RT	3 ea	—	
	Unsweet Tea	8 oz	35	0800	40		Unsweet Tea 8 oz	40	40	—	
<div> <div>Portions verified by:</div> <div> <div>Signature: <u>Reynad</u></div> <div>Cook Supervisor</div> </div> <div> <div>Signature: <u>B. Vazquez</u></div> <div>Food Service Manager</div> </div> </div>											
<div> <div>Meal Count Documentation</div> <div>Staff 5</div> <div>Population 585</div> <div>Population - ICE 528</div> <div>MARSHALLS 57</div> <div>Call Backs (4)</div> <div>Test Trays (2)</div> <div> <div>Labeled & Refrigerated</div> <div>Yes No</div> </div> <div> <div>Johnny Sack Meal Counts</div> <div>Test Sacks</div> <div>Labeled & Refrigerated</div> <div>Yes No</div> </div> </div>											
<div> <div>MEAL TRAY SET UP</div> <div> <div>Salsa</div> <div>Corn</div> <div>Taco Meat</div> </div> <div> <div>Lettuce / Cheese</div> <div>Tortilla</div> <div>Bean</div> </div> </div>											

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 10, 2020			FRIDAY			DINNER		CYCLE: 1			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Perez -	Tuna Salad	1/2 cup	77ms	1300	38°	VEGETARIAN Grilled Cheese Sandwich 1 oz	Tuna	4 oz	17m	0	
Pastillo -	Potato Wedges	1/2 cup	127ms	1300	189°		Beans	1 c	27ms	0	
lakeSan -	Mix Vegetables	1/2 cup	77ms	1400	198°		Mix Vegetables	1 c	77ms	0	
Li -	Shred Lettuce	1/2 cup	26ms	1400	37°		Shred Lettuce	1/2 c	26m	0	
Singh -	Dressing	1 oz	125	1400	RT						
Ngon -	Bread	2 sl	912ms	1400	RT		Bread	2 sl	RT	26m	0
Alam -	Ketchup	1 pkt	1CS	1400	RT		Mustard	1 pkt	RT	1CS	0
Njan -	Yellow Cake	1 piece	26ms	1400	RT		Canned Fruit	1/2 c	RT	1CS	0
Li -	Drink w/Vit C	8 oz	40CS	1300	31P	Unsweet Drink	8 oz	34°	1	0	
<div>Portions verified by:</div> <div> <div>Signature: A. Ramon</div> <div>Cook Supervisor</div> <div>Signature: B. Chene</div> <div>Food Service Manager</div> </div>											
<div>Meal Count Documentation</div> <div> <div>Population 585</div> <div>Staff 20</div> </div>											
<div>First cart out: 1600</div> <div>Last cart out: 1645</div> <div>Signature: A. Ramon</div>											
<div>MEAL TRAY SET UP</div>											
<div>Potato cake lettuce</div>											
<div>Bread Tuna</div>											

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4/11/2020

Time: 0700 AM

Time: 1715 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		157		189
and chemical agent used in Final Rinse	Lunch		158		184+
	Dinner		155		186
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		176		176
	Lunch		170		172
	Dinner		177		177
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-2.1	34.3	37.6
Record temperatures, Freezer and Walk-ins	PM		-1.2	36.7	39.4
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		75	60	
Record temperatures, Dry Storage Areas	PM		83	64	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	178	176			

Signature, Cook Supervisor (AM) 2H 4/11/2020 DATE

Signature, Food Service Manager B. Blasquez 4/13/20 DATE

Signature, Cook Supervisor (PM) A. Remy

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 11, 2020			SATURDAY			BREAKFAST		CYCLE: 1			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Fongang	Dry Cereal	1 cup	305	0200	RT	<p>VEGETARIAN</p> <p>12/11/15</p>	Bran Flakes	1 c	RT	—	
Joe1	Fried Eggs	2 each	505	0230	RT		Turkey Ham	2 oz	RT	6pm	174
Augusting	Bread	2 slices	415	0415	RT		Bread	2 sl	RT	47	—
Everett	Jelly	2 pkts	415	0415	RT		Diet Jelly	2 pkts	RT	—	—
Xiang	Margarine	1 pat	1255	0415	341		Margarine	1 pat	3-1	—	—
POS	Fresh Fruit	1 each	505	0430	RT		Fresh Fruit	1 ea	RT	—	—
Young	Sugar	2 pkts	1805	0430	RT		Sugar Sub	2 pkts	RT	—	—
	Coffee	8 oz	305	0400	190		Coffee	8 oz	190	—	—
	Milk 2%	8 oz	635	0450	35		Milk 2%	8 oz	35	—	—
<p>Portions verified by:</p> <p>Signature: <u>242</u></p> <p>Cook Supervisor: <u>B. Jazayeri</u></p> <p>Food Service Manager: <u>B. Jazayeri</u></p>											
<p>MEAL TRAY SET UP</p> <p>First cart out: <u>0420</u></p> <p>Last cart out: <u>0525</u></p> <p>Signature: <u>DL</u></p>											
<p>MEAL TRAY SET UP</p> <p>Eggs</p> <p>Sugar</p> <p>Jelly</p> <p>Flake</p> <p>Bread</p>											

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 11, 2020				SATURDAY			LUNCH		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Cuenca Ton Gomez Medina Ramos	Chicken Salad	1/2 cup	140 lbs	0700	39°	VEGETARIAN Cheese 3 oz	Chicken	39°	140 lbs	2 pan	
	Vegetarian Beans	1 cup	3 cays	0700	188°		Beans	188°	3 cays	1 pan	
	Corn Salad	1/2 cup	4 cays	0900	39°		Corn	39°	4 cays	N/A	
	Lettuce	1/2 cup	2.5 cays	0915	39°		Lettuce	39°	2.5 cays	N/A	
	Bread	2 slices	47 lbs	0930	RT		Bread	RT	47 lbs	N/A	
	Pineapple Cake	1 piece	1 cays	0960	RT		Canned Fruit	RT	1 cays	N/A	
	Unsweet Tea	8 oz	30 cays	0830	37°	Unsweet Tea	37°	30 cays	N/A		
Portions verified by: <u> </u> Signature: <u> </u> Signature: <u> </u> Signature: <u> </u>											
SERVICE DOCUMENTATION First cart out: <u>10:00</u> Last cart out: <u>11:05</u> Signature: <u> </u>											
MEAL TRAY SET UP Corn Salad Chicken Salad Pineapple Cake Vegetarian Beans Lettuce Bread											

Meal Count Documentation			
Population	Staff	Labeled & Refrigerated	Johnny Sack Meal Counts
Population - ICE 529	Staff 3	Yes	Yes
MARSHALLS 54		Yes	Yes
Call Backs 3		Yes	Yes
Test Trays 2		Yes	Yes
HS SNACK	Sack meal	TEST	TEST
Protein 1 oz		2 slices	CALL
Bread 2 slices		2 - 2oz	BACK
HYPER CALORIC		4 slices	TOTALS
Protein 2 - 2oz		1 each	1 each
Bread 4 slices		1 each	1 each
Cookie 1 each		1 each	1 each
Drink 1 each		1 each	1 each

Services

52



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4-12-20

Time: AM **Time:** 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		155		191
and chemical agent used in Final Rinse	Lunch		158		184
	Dinner		157		180
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		112		115
	Lunch		118		119
	Dinner		120		120
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-2	36	38
Record temperatures, Freezer and Walk-ins	PM		-1	39	37
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	64	
Record temperatures, Dry Storage Areas	PM		64	63	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	169	170			

L. Martinez
Signature, Cook Supervisor (AM)

DATE

4/12/20

A. Ramirez
Signature, Cook Supervisor (PM)

B. [Signature]
FOOD SERVICE MANAGER

DATE

4/13/20

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 12, 2020				SUNDAY			BREAKFAST		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Fengying	Oatmeal	1 cup	3 ex	0340	RT	VEGETARIAN	Oatmeal	RT	52		
Elvin	Greamed Gravy	1/2 cup	2 1/2 ex	RT	0336						
Monica	Scrambled Eggs	1/2 cup	5 ex	150	0330			Peanut Butter	RT	52	
Francisco	Deep Potatoes	1/2 cup	2 1/2 ex	170	0340			Diet Jelly	RT	104	
Isabel	Biscuit	1 each	107 ex	RT	RT			Biscuit	RT	107	
Omor	Margarine	1 pat	1 ex	0330	40			Canned Fruit	RT	52	
Jaed	Sugar	2 pkts	14 ex	0330	RT			Sugar Sub	RT	104	
Jaed	Coffee	8 oz	0.30	0330	180			Coffee	RT	180	
Michelle	Milk 2%	8 oz	602	0437	40		Milk 2 %	40	602		
Portions verified by: <u>[Signature]</u> Signature: <u>[Signature]</u> Cook Supervisor Signature: <u>[Signature]</u> Food Service Manager											
SERVICE DOCUMENTATION First cart out: <u>0445</u> Last cart out: <u>0550</u> Signature: <u>[Signature]</u>											
MEAL TRAY SET UP Dry <u>[Signature]</u> <u>[Signature]</u> <u>[Signature]</u> Biscuit											

Meal Count Documentation			
Population	Staff	Labeled & Refrigerated	Yes No
Population - ICE 528			
MARSHALLS 55			
Call Backs 2			
Test Trays 2			
HS SNACK	Sack meal	Johnny Sack Meal Counts	
Protein 2 - 2oz	TEST		
Bread 4 slices			
Fruit 1 each	CALL BACK		
Drink 1 each			
TOTALS			
1 each			
1 each			

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 12, 2020			SUNDAY			LUNCH		CYCLE: 1			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Gonzalez Tom Jean	Turkey Ham, Slice	4 oz	140 lbs	0900	39°	VEGETARIAN	Turkey Ham	4 oz	140 lbs	1 can	
	Potato Salad	1/2 cup	1 case	0700	39°	Peanut Butter 3 oz	Steam Potatoe	1 1/2 c	1 case	2 can	
	Coleslaw	1/2 cup	3.5 case	0800	39°		Cole Slaw	1 c	3.5 case	N/A	
	w/ slaw dressing			0800	—	Grape Jelly 2 pkts	Diet Dressing			Sallan N/A	
	Lettuce	1/4 cup	2.5 case	0930	139°		Lettuce	1 c	39°	2.5 case	N/A
Learato Joel	Onion	1 slice	1 case	0900	39°	Bread 4 slices	Onion	1 sl	1 case	1/2 can	
	Salad Dressing	1 pkt	1 case	0830	RT		Green Beans	1 c	171°	1/2 can	N/A
	Mustard	1 pkt	10 case	0830	RT	Bread	Mustard	1 pkt	RT	10 can	N/A
	Bread	2 slices	47 lbs	0900	RT		Bread	2 sl	RT	47 lbs	N/A
	Unsweet Tea	8 oz	10 case	0845	37°		Canned Fruit	1 1/2 c	RT	29 case	N/A
							Unsweet Tea	8 oz	37°	39 case	N/A
<div> <div> Portions verified by: <i>Paul D</i> Signature: <i>Paul D</i> Signature: <i>B. Vazquez</i> Food Service Manager </div> <div> Meal Count Documentation Population 583 Population - ICE 529 MARSHALLS 55 Call Backs 2 Test Trays 2 </div> <div> Staff 3 Labeled & Refrigerated Yes No Johnny Sack Meal Counts Test Sacks Labeled & Refrigerated Yes No </div> </div>											
<div> <div> Prepared by: <i>Johnny Sack</i> Proteins 2 - 2oz Bread 4 slices Fruit 1 each Drink 1 each </div> <div> HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each </div> <div> Sack meal TEST CALL BACK TOTALS </div> </div>											
<div> <div> MEAL TRAY SET UP Coleslaw Lettuce Onion Potato Salad Bread Turkey Ham Slice </div> </div>											

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 12, 2020

SUNDAY

DINNER

CYCLE: 1

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Jairo	Burrito, Beef/Bean	4 oz	18 PMS	1400	187°	VEGETARIAN Cheese Burrito 4 oz	Ground Turkey	4 oz	17h	0
Ngon	Refried Beans	1 cup	13 PMS	1100	206°		Pinto Beans	1 c	27h	0
Ngon	Spanish Rice	1/2 cup	8 PMS	1100	204°		Rice	1/2 c	17h	0
David	Salsa	1/4 cup	6 PMS	1500	36°		Salsa	1/4 c	67h	1
Perez	Lettuce	1/2 cup	3 bins	1400	37°		Broccoli	1/2 c	17h	0
Alam	Dressing	1 pkt	3 CS	1400	RT		Lettuce	1/2 c	3 bin	0
Perez	Cheese	1 oz	4 CS	1400	35°		Diet Dressing	1 pkt	1 CS	0
Khali	Cake	1 piece	2 bags	1300	RT		Tortilla	1 ea	1 bin	0
Li	Drink w/Vit C	8 oz	4 CS	1300	33°		Fresh Fruit	1 ea	17h	0
							Unsweet Drink	8 oz	33°	0

Portions verified by:

Meal Count Documentation

Staff 18

Population 583

Signature:

Cook Supervisor

Signature:

Food Service Manager

First cart out:

Last cart out:

Signature

Prepared by:

Johnny Sack

HS SNACK

Johnny Sack Meal Counts

MEAL TRAY SET UP

Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each

Protein	1 oz
Bread	2 slices
HYPER CALORIC	
Protein	2 - 2oz
Bread	4 slices
Cookie	1 each
Drink	1 each

Sack meal	TEST
CALL	BACK
TOTALS	

rice

cake
lettuce

salsa

Beans

cheese
Burrito

lettuce



North Building Temperature Log

195 Aurora Processing Center
3130 Oakland St.
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
4/13/2020	A-1	69.1							
4/13/2020	A-2	78.2							
4/13/2020	A-3	73.3							
4/13/2020	A-4	68.0							
4/13/2020	B-1	69.5							
4/13/2020	B-2	67.0							
4/13/2020	B-3	70.5							
4/13/2020	B-4	72.5							
4/13/2020	C-1	70.0							
4/13/2020	C-2	72.0							
4/13/2020	C-3	73.0							
4/13/2020	C-4	69.5							
4/13/2020	D-1	71.9					N/A	N/A	N/A
4/13/2020	D-2	71.7					N/A	N/A	N/A
4/13/2020	E-1	71.4					N/A	N/A	N/A
4/13/2020	E-2	71.9							
4/13/2020	MED	70.0							
4/13/2020	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
4/13/2020	Intake	N/A			N/A	N/A	N/A	N/A	N/A

SIGN: _____

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM

542	540	538	536	534	523	522

Tub Room

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Temperature Taken with a Fluke Mod 52 Digital Thermometer



Temperature Log

South Building

195 Aurora Processing Center
3130 Oakland St.
Aurora, CO 80010

DAILY

DATE: _____

	Unit	AIR	WATER/sink	SHOWER	SHOWER 2
	South-A	70.0			
	South-B	71.9			
	South-C	70.7			
	South-D	72.2			
	South-E	72.5			
	South-F	73.2			
	South-G	72.3			
	South-L	72.3			
	South-M	70.0			
	South-N	70.3			
	South-X	71.1			
	South-Y	71.4			
	South-Z	70.7			
	South-SMU	N/A			
	South-SMU - Shower 3				
	MED-ISO- Room 1	N/A		N/A	N/A
	MED-ISO- Room 2	N/A		N/A	N/A
	MED-ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

SIGN: 

Temperature Taken with a Fluke Mod 52 Digital Thermometer

3 Week Recurring Schedule

1	2	3	4	5	6	7
<u>A-Day</u> Colors: A Pod, E2 Whites: B Pod, D1	<u>B-Day</u> Colors: B Pod, D1 Whites: C Pod	<u>C-Day</u> Colors: C Pod, C2, E1 Whites: A Pod, E2	<u>A-Day</u> Colors: A Pod, E2 Whites: B Pod, D1	<u>B-Day</u> Colors: B Pod, D1 Whites: C Pod	<u>C-Day</u> Colors: C Pod, C2, E1 Whites: A Pod, E2	<u>A-Day</u> Colors: A Pod, E2 Whites: B Pod, D1
8	9	10	11	12	13	14
<u>B-Day</u> Colors: B Pod, D1 Whites: C Pod	<u>C-Day</u> Colors: C Pod, C2, E1 Whites: A Pod, E2	<u>A-Day</u> Colors: A Pod, E2 Whites: B Pod, D1	<u>B-Day</u> Colors: B Pod, D1 Whites: C Pod	<u>C-Day</u> Colors: C Pod, C2, E1 Whites: A Pod, E2	<u>A-Day</u> Colors: A Pod, E2 Whites: B Pod, D1	<u>B-Day</u> Colors: B Pod, D1 Whites: C Pod
15	16	17	18	19	20	21
<u>C-Day</u> Colors: C Pod, C2, E1 Whites: A Pod, E2	<u>A-Day</u> Colors: A Pod, E2 Whites: B Pod, D1	<u>B-Day</u> Colors: B Pod, D1 Whites: C Pod	<u>C-Day</u> Colors: C Pod, C2, E1 Whites: A Pod, E2	<u>A-Day</u> Colors: A Pod, E2 Whites: B Pod, D1	<u>B-Day</u> Colors: B Pod, D1 Whites: C Pod	<u>C-Day</u> Colors: C Pod, C2, E1 Whites: A Pod, E2

Monday

- Linen Exchange: B Pod

Tuesday

- Linen Exchange: C Pod
- Replacement Requests: A Pod, D1, E2

Wednesday

- Linen Exchange: A Pod
- Shower Curtains: A, B, C Pods

Thursday

- Linen Exchange: USMS, E1
- Replacement Requests: B, C Pods

Friday

- Linen Exchange: D1
- Shower Curtains: A, B, C Pods
- Replacement Requests: USMS, E1

Saturday

- Linen Exchange: E2

Sunday

- Linen Exchange: USMS, E1

Blanket Exchange

- **USMS & E1:** First Monday of the month
- **A Pod:** First Wednesday of the month
- **B Pod:** First Friday of the month
- **C Pod:** First Saturday of the month
- **E2 & D1:** First Sunday of the month